



# **Qualification Specification for:**

OCN NI Level 2 Award in Wine Service > Qualification No: 610/3590/7



# **Qualification Regulation Information**

#### **OCN NI Level 2 Award in Wine Service**

Qualification Number:	610/3590/7

Operational start date:	01 January 2024
Operational end date:	31 December 2028
Certification end date:	31 December 2030

Qualification operational start and end dates indicate the lifecycle of a regulated qualification. The operational end date is the last date by which learners can be registered on a qualification and the certification end date is the last date by which learners can claim their certificate.

All OCN NI regulated qualifications are published to the Register of Regulated Qualifications (<u>http://register.ofqual.gov.uk/</u>). This site shows the qualifications and awarding organisations regulated by CCEA Regulation and Ofqual.

#### **OCN NI Contact Details**

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### Foreword

This document explains OCN NI's requirements for the delivery and assessment of the following regulated qualification:

#### $\rightarrow$ OCN NI Level 2 Award in Wine Service

This specification sets out:

- Qualification features
- Centre requirements for delivering and assessing the qualification
- The structure and content of the qualification
- Unit details
- Assessment requirements for the qualification
- OCN NI's quality assurance arrangements for the qualification
- Administration

OCN NI will notify centres in writing of any major changes to this specification. We will also publish changes on our website at <u>www.ocnni.org.uk</u>

This specification is provided online, so the version available on our website is the most up to date publication. It is important to note that copies of the specification that have been downloaded and printed may be different from this authoritative online version.



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# **About Regulation**

#### OCN NI

Open College Network Northern Ireland (OCN NI) is a regulated Awarding Organisation based in Northern Ireland. OCN NI is regulated by CCEA Regulation to develop and award professional and technical (vocational) qualifications from Entry Level up to and including Level 5 across all sector areas. In addition, OCN NI is regulated by Ofqual to award similar qualification types in England.

#### The Regulated Qualifications Framework: an overview

The Regulated Qualifications Framework (RQF) was introduced on 1<sup>st</sup> October 2015: the RQF provides a single framework for all regulated qualifications.

#### **Qualification Level**

The level indicates the difficulty and complexity of the knowledge and skills associated with any qualification. There are eight levels (Levels 1-8) supported by three 'entry' levels (Entry 1-3).

#### **Qualification Size**

Size refers to the estimated total amount of time it could typically take to study and be assessed for a qualification. Size is expressed in terms of Total Qualification Time (TQT), and the part of that time typically spent being taught or supervised, rather than studying alone, is known as Guided Learning Hours (GLH).



### **Qualification Features**

#### **Sector Subject Area**

7.4 Hospitality and catering

#### **Qualification Aim**

The aim of the OCN NI Level 2 Award in Wine Service qualification is to develop the skills and knowledge of learners to provide wine service to customers.

#### **Qualification Objectives**

The objectives of the OCN NI Level 2 Award in Wine Service qualification are to enable the learner to understand:

- different types and styles of wines
- how to match wines with different foods and
- how to serve wine to customers using correct service and etiquette

#### Grading

Grading for this qualification is pass/fail.

#### **Qualification Target Group**

The qualification is targeted at learners who have an interest in working in the food and beverage industry.

#### **Progression Opportunities**

The OCN NI Level 2 Award in Wine Service will allow learners to progress to other level 2 and 3 qualifications within the food and beverage industry.

#### **Entry Requirements**

There are no specific entry requirements for this qualification although learners should be at least 18 years old to complete the qualification.

#### **Delivery Languages**

This qualification is available in English only at this time. If you wish to offer this qualification in Welsh or Irish (Gaeilge) then please contact OCN NI who will review demand and provide as appropriate.



# **Centre Requirements for Delivering the Qualification**

#### **Centre Recognition and Qualification Approval**

New and existing OCN NI recognised centres must apply for and be granted approval to deliver the qualification prior to the commencement of delivery.

#### **Centre Staffing**

Centres are required to have the following roles in place as a minimum, although a member of staff may hold more than one role\*:

- Centre contact
- Programme Co-ordinator
- Tutor
- Assessor
- Internal Verifier

\*Note: A person cannot be an internal verifier for their own assessments.

#### **Tutors**

Tutors delivering the qualification should be occupationally competent at a higher level than the qualification and have relevant industry experience.

#### Assessors

The qualification is assessed within the centre and is subject to OCN NI's quality assurance processes. Units are achieved through internally set, internally assessed, and internally verified evidence.

#### Assessors must:

- be occupationally competent at a higher level than the qualification
- have a minimum of one year's experience in the area they are assessing
- have direct or related relevant experience in assessment
- · assess all assessment tasks and activities



#### **Internal Verification**

OCN NI qualifications must be scrutinised through the centre's internal quality assurance processes as part of the recognised centre agreement with OCN NI. The centre must appoint an experienced and trained centre internal verifier whose responsibility is to act as the internal quality monitor for the verification of the delivery and assessment of the qualifications.

The centre must agree a working model for internal verification with OCN NI prior to delivery of the qualifications.

#### Internal Verifiers must:

- have at least one year's occupational experience in the areas they are internally verifying
- attend OCN NI's internal verifier training if not already completed

Internal verifiers are required to:

- support tutors and assessors
- sample assessments according to the centre's sampling strategy
- ensure tasks are appropriate to the level being assessed
- maintain up-to-date records supporting the verification of assessment and learner achievement



# **Structure and Content**

#### **OCN NI Level 2 Award in Wine Service**

In order to achieve the qualification learners must complete the one unit - 3 credits.

Total Qualification Time (TQT) for this qualification:30Guided Learning Hours (GLH) for this qualification:24

30 hours 24 hours

Unit Reference Number	OCN NI Unit Code	Unit Title	Credit Value	GLH	Level
<u>F/650/9360</u>	CBG493	Wine Service Skills	3	24	Two



# **Unit Details**

Title			Wine Service Skills		
_evel		Тwo			
Credit Value		3			
Guided Learning Hours (GLH)		24			
OCN NI Unit Code		CBG493			
Unit Reference No		F/650/9360			
Learn Direct Code		NA1			
Unit purpose and aim(s): This unit will enable the le making, tasting, styles of wine, grape varieties, lab					
Learning Outcomes		Assessment			
<ol> <li>Be able to prepare service areas, equipment and stock for wine service.</li> </ol>		<ul><li>1.1. Outline the requirements for service areas, equipment and stock for wine service.</li><li>1.2. Prepare service areas, equipment and stock for wine service.</li></ul>			
<ol> <li>Be aware of different wine styles, grapes varieties and wine making processes.</li> </ol>		<ul> <li>2.1. Identify the main wine styles.</li> <li>2.2. Describe common grape profiles.</li> <li>2.3. Identify the main viticulture practices and vinification techniques used in the wine making process.</li> </ul>			
<ol> <li>Be able to determine the characteristics of wine and customer requirements for wine.</li> </ol>		<ul> <li>3.1. Determine the characteristics of at least five different wines from their labelling.</li> <li>3.2. Determine a customer's requirements for wine and make appropriate recommendations.</li> </ul>			
4. Be able to taste and assess wine.		4.1. Demonstrate how to taste and assess wine.			
<ol> <li>Be able to tracte and assess whe.</li> <li>Be able to provide wine service in a restaurant setting.</li> </ol>		<ul> <li>5.1. Illustrate how to match appropriate wines with food.</li> <li>5.2. Demonstrate how to present and serve wine in a restaurant setting.</li> </ul>			
Assessment Guidance					
The following assessment methor criteria are fully covered.	od/s may be used	to ensure all le	arning outcomes and assessment		
Assessment Method	Definition Possible Content				
Portfolio of evidence	A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes OR A collection of documents containing work that shows the learner's progression		Learner notes/written work Learner log/diary Peer notes Record of observation Record of discussion		

through the course

knowledge

A practical demonstration of

a skill/situation selected by

the tutor or by learners, to

enable learners to practise and apply skills and

Research or projects that

count towards a learner's

final outcome and

Record of observation

Record of observation

Tutor notes/record

Learner notes/written work

Learner log

Learner notes/written work

Practical

Coursework

demonstration/assignment



	demonstrate the skills and/or knowledge gained throughout the course	Learner log/diary
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests



## **Quality Assurance of Centre Performance**

#### **External Verification**

All OCN NI recognised centres are subject to External Verification. External verification visits and monitoring activities will be conducted annually to confirm continued compliance with the conditions of recognition, review the centre's risk rating for the qualifications and to assure OCN NI of the maintenance of the integrity of the qualifications.

The External Verifier will review the delivery and assessment of the qualifications. This will include the review of a sample of assessment evidence and evidence of the internal verification of assessment and assessment decisions. This will form the basis of the EV report and will inform OCN NI's annual assessment of centre compliance and risk. The External Verifier is appointed by OCN NI.

#### **Standardisation**

As a process, standardisation is designed to ensure consistency and promote good practice in understanding and application of standards. Standardisation events:

- make qualified statements about the level of consistency in assessment across centres delivering a qualification
- make statements on the standard of evidence that is required to meet the assessment criteria for units in a qualification
- make recommendations on assessment practice
- produce advice and guidance for the assessment of units
- identify good practice in assessment and internal verification

Centres offering units of an OCN NI qualification must attend and contribute assessment materials and learner evidence for standardisation events if requested.

OCN NI will notify centres of the nature of sample evidence required for standardisation events (this will include assessment materials, learner evidence and relevant assessor and internal verifier documentation). OCN NI will make standardisation summary reports available and correspond directly with centres regarding event outcomes.



# Administration

#### **Registration**

A centre must register learners within 20 working days of commencement of a qualification.

#### Certification

Certificates will be issued to centres within 20 working days of receipt of correctly completed results marksheets. It is the responsibility of the centre to ensure that certificates received from OCN NI are held securely and distributed to learners promptly and securely.

#### Charges

OCN NI publishes all up to date qualification fees in its Fees and Invoicing Policy document. Further information can be found on the centre login area of the OCN NI website.

#### **Equality, Fairness and Inclusion**

OCN NI has considered the requirements of equalities legislation in developing the specification for these qualifications. For further information and guidance relating to access to fair assessment and the OCN NI Reasonable Adjustments and Special Considerations policies, centres should refer to the OCN NI website.

#### **Retention of Evidence**

OCN NI has published guidance for centres on the retention of evidence. Details are provided in the OCN NI Centre Handbook and can be accessed via the OCN NI website.



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